

BENCHMARK

2018 CHARDONNAY



BENCHMARK

Benchmark by Grant Burge is the epitome of a great wine from South Australia. Only the best parcels of grapes are selected to produce fruit driven wines with good balance, which can be enjoyed without years of cellaring. The wine offers excellent value, quality and consistency.

WINEMAKING

The fruit for this wine is sourced from the premium wine regions in South Australia. The climates in 2018 vintage is well suited to growing vines, with warm summer days and plenty of sunshine allowing ripe fruit flavours and sugars to develop.

TASTING NOTES

APPEARANCE

Pale straw

BOUQUET

Fresh aromas of yellow peach, melon with pineapple

PALATE

The palate is densely flavoured with luscious tropical sweet fruits and ripe yellow peaches. The wonderful creamy texture evokes exotic sweet spiced pastries, leads to a long finish which is rounded and richly flavoured.

FOOD PAIRING

A perfect paring with roast chicken, creamy pasta or Caesar salad



DETAILS

Winemaker	Belinda Sinclair	Alcohol	13.0 %
Region	South Australia	pH	3.25
Variety	Chardonnay	Acid	6.5 g/litre
Cellaring	Now up to 2 years		